

Safe Environments

Classroom:	Date/Time of Observation:
Section I – Facilities,	Materials, and Equipment
[]Yes []No []N/A	Are areas used for diapering and toileting separate from areas used for cooking, eating, and children's activities?
[]Yes []No []N/A	Are mattresses used for infants firm, and is soft bedding, such as comforters, pillows, fluffy blankets, or stuffed toys, avoided?
[]Yes []No []N/A	Are all infants and toddler toys made of nontoxic materials and sanitized regularly?
[]Yes []No []N/A	Are heating and cooling systems insulated to protect children and staff from injury such as burns?
[]Yes []No []N/A	Are windows and glass doors constructed, adapted, or adjusted to prevent injury to children?
[]Yes []No []N/A	Are classrooms well lit, and is emergency lighting available in case of a power failure?
[]Yes []No []N/A	Are all toys, classroom materials, and furniture safe, durable, and in good condition?
[]Yes []No []N/A	Are garbage and trash stored and disposed of in a safe, sanitary manner?
[]Yes []No []N/A	Are electrical outlets covered to prevent shock?
[]Yes []No []N/A	Are exits clearly visible and evacuation routes clearly marked and posted so the path to safety outside is unmistakable?
[]Yes []No []N/A	Are there at least 35 square feet of usable indoor space and 75 square feet of usable outdoor space per child – excluding bathrooms, halls, kitchen, and storage space?
[]Yes []No []N/A	Are approved fire extinguishers readily available to staff?
[]Yes []No []N/A	Are smoke detectors installed and tested regularly?
[]Yes []No []N/A	Are all required policies and plans of action for health emergencies requiring rapid response (e.g., choking, asthma attack) posted?
[]Yes []No []N/A	Are locations and telephone numbers of emergency response systems posted and up-to-date family contact information and consent for emergency care readily available?
[]Yes []No []N/A	Are emergency evacuation routes posted and safety procedures for emergencies (fire or weather-related) practiced regularly?
[]Yes []No []N/A	Are outside play areas arranged to prevent children from getting into both unsafe and unsupervised areas?
[]Yes []No []N/A	Children en route to play areas are not exposed to vehicular traffic without supervision?
[]Yes []No []N/A	Are playground equipment and surfaces maintained to minimize injury to children?
[]Yes []No []N/A	Scan the facilities and equipment, are their needed repairs?
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Section II – Hygiene	
[1 Voc [1 No [1 N/A	Do staff valuntages, and children wash their hands with soon and running water after

[]Yes []No []N/A	Do staff, volunteers, and children wash their hands with soap and running water after diapering and toilet use, before food-related preparation or activity, after hands have become contaminated with blood or other bodily fluids, after handling pets or other animals, before and after giving medications, before and after bandaging a wound, and after assisting a child with toilet use?
[]Yes []No []N/A	Do staff and volunteers wear nonporous gloves when in contact with blood or other visibly bloody fluids?
[]Yes []No []N/A	Are spilled bodily fluids immediately cleaned up and disinfected according to professionally established guidelines? Are tools and equipment used to clean spills promptly disinfected, and are blood-contaminated materials disposed of in a plastic bag with a secure tie?



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[]Yes []No []N/A	Are cribs and cots 3 feet apart to avoid spreading contagious illness and to allow for	
	easy access to each child?	
[]Yes []No []N/A	Are indoor and outdoor premises cleaned daily and kept free of undesirable and hazardous materials and conditions?	
[]Yes []No []N/A	Are first aid kits well supplied, age appropriate, and readily accessible to staff (but not	
	to children) at each facility and while offsite?	
Section III – Food Sa	Ifety and Sanitation	
[]Yes []No []N/A	Are all applicable Federal, State, local and Tribal food safety sanitation laws met and evidence of compliance, including appropriate licenses and certificates, as appropriate, is posted?	
[]Yes []No []N/A	Food sanitation is ensured in connection with food preparation and handling. Correct temperatures etc	
[]Yes []No []N/A	Are all food service vendors licensed in accordance with State, local, or Tribal laws?	
Notes:		
Signature of Staff:	Date:	
[] Yes [] NO Work Order Sent.		